

# eurodib

## LB SERIES — Spiral Mixer LB60T

The Eurodib LB60T Spiral Mixer provides efficient, thorough mixing for high-volume tasks. Its innovative design incorporates several advanced features to ensure optimal operation in large production environments.

The LB60T spiral mixer's versatility makes it ideal for a wide range of high-volume applications, including food preparation in large bakeries, restaurants and food processing plants. It is also suitable for mixing raw materials in pharmaceutical and chemical plants, demonstrating the machine's ability to adapt to a variety of industrial needs.

### Features

- The spiral, kneading hook and material cylinder rotate simultaneously, significantly reducing kneading times and ensuring consistent dough quality for the largest batches
- A frequency converter allows precise adjustment of mixing intensity, making it easy to process a wide variety of ingredients and dough textures
- The Multi-V belt and pulley drive system is known for its durability and long service life, ensuring smooth, reliable operation in demanding commercial environments
- Its compact design optimizes work-space efficiency, while the protective cover and intuitive controls ensure safe, user-friendly operation



## LB60T

### 63.4 qt

Barrel capacity	63.4 qt (60 L)
Power	3 kW
Voltage	208V/230V 1PH
Frequency	60 Hz
Nema	6-20P
Hook speed	140-240 r/min
Barrel speed	17-27 r/min
Maximum flour capacity*	55.1 lbs 25 kg
Dimensions (W x D x H)	35.8" x 21.1" x 32.3" 910 x 535 x 820 mm
Net weight	287 lbs (130 kg)
Ship dimensions (W x D x H)	38.2" x 22.8" x 37.4" 970 x 580 x 950 mm
Ship weight	342 lbs (155 kg)

\*Minimum recommended hydration of 60%

**Warranty:** (1) year parts & labor



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120 rue de la Barre, Boucherville, QC J4B 2X7, Canada  
401 Penbrooke Dr., Suite 3R, Penfield, NY 14526, US  
1 888 956 6866 | customerservice@eurodib.com | eurodib.com

